



**FOR IMMEDIATE RELEASE**

**CONTACT:** [pr@savoragency.com](mailto:pr@savoragency.com)  
**847.556.7511**

## **Bernard Foods Introduces Sans Sucre Apple Cinnamon Coffee Cake Mix in New Line of Sugar-Free and No Sugar Added Baking Mixes**

Evanston, Ill (October 11, 2010) - Foodservice industry specialists Bernard Food Industries, Inc. recently launched a new line of sugar-free and no sugar added baking mixes sweetened with all-natural Stevia. The Sans Sucre line offers four flavors including Apple Cinnamon Coffee Cake.

Sans Sucre Apple Cinnamon Coffee Cake is a great tasting, no sugar added version of a breakfast favorite. The light cake is accented by apple pieces and textured with fresh cinnamon.



By using Stevia, an all-natural sweetener, the Apple Cinnamon Coffee Cake is naturally sweetened without additional sugar. According to the Mintel Sugar-Free Foods Survey, 24 percent of Americans watch their sugar intake. As this increasing number of people is staying away from processed foods that contain high amounts of sugar, preservatives and artificial ingredients, Sans Sucre is a great option for healthy eaters, diabetics and dieters alike.

Along with being no sugar added, the Apple Cinnamon Coffee Cake mix contains only 150 calories per serving with low fat, no cholesterol and 30 grams of carbohydrates. These nutritional facts appeal to the 90 percent of adults that consume low calorie or reduced fat foods on a regular basis, according to the Calorie Control Council.

In addition to being healthy, the Apple Cinnamon Coffee Cake is easy to prepare. Calling for minimal ingredients, it requires only vegetable oil and water. The mix is available for a suggested retail price of \$3.99 - \$4.49.

For enhanced flavor, add raisins or nuts before baking. The following recipe is also an option for a healthy, on-the-go breakfast.

### **Caramel Apple Cake**

¼ cup chopped, dried apples  
1 box Sans Sucre Apple Cinnamon Coffee Cake baking mix  
½ cup water  
2 tablespoons vegetable oil  
1 cup sugar-free caramel

Chop dried apples into chunks, filling ¼ cup. Prepare cake mix as directed. Fold in dried apple pieces into cake batter. Bake as directed. Cool completely. Drizzle sugar-free caramel over top of cake.

### **About Sans Sucre Baking Mixes**

Sans Sucre is the first line of baking mixes from foodservice industry specialists, Bernard Food Industries, Inc that are flavored with Stevia, an all-natural sweetener. In addition, they are sugar-free or no sugar added, low fat, no cholesterol, lower in calories and lower in sodium. For more information visit: [www.bernardfoods.com](http://www.bernardfoods.com).

### **About Bernard Food Industries**

Since 1947, Bernard Food Industries, Inc. has been dedicated to providing solutions to the foodservice industry. Family owned and operated by the Bernard family, Bernard Food Industries, Inc. has 1,000 specialty food products, including beverages, soups, seasonings, sauces, baking mixes, and more. Of those products, 350 are dietary in nature. For more information visit: [www.bernardfoods.com](http://www.bernardfoods.com) or [www.edietshop.com](http://www.edietshop.com).

Sans Sucre baking mixes are available in Apple Cinnamon Coffee Cake as well as Chocolate Fudge Brownie, Classic Blondie Brownie and Milk Chocolate Brownie.

###

For product samples, photos, recipes or to set up an interview please contact:  
Savor - the food agency: [pr@savoragency.com](mailto:pr@savoragency.com) or 847.556.7511